



Set Recipe 2025

Tea Loaf

Ingredients

- 170g Sultanas
- 170g Raisins
- 1 Orange – zested
- 300ml hot strong Early Grey or Lady Grey Tea
- 2 medium eggs – lightly beaten
- 250g Self Raising Flour
- 200g Light soft brown sugar
- Butter – for greasing

Method

Step 1

- Mix sultanas, raisins and orange zest in a large mixing bowl
- Pour over the tea and cover the bowl
- Leave to sit for a minimum of 6 hours or ideally overnight to allow the dried fruit to soak up all the liquid

Step 2

- Heat the oven to 180c / 160 fan / gas 4
- Grease and line a 900g loaf tin.
- Add the eggs, flour and sugar to the soaked fruit, ensuring everything is well combined.
- Spoon the mixture into the tin and place in the centre of the oven for 1 hour 30 mins or until firm to the touch
- Leave to cool in the tin for 15 mins before transferring to a wire rack